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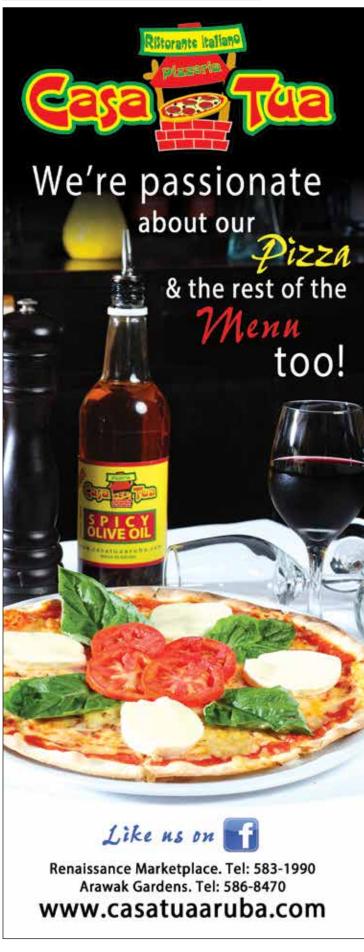






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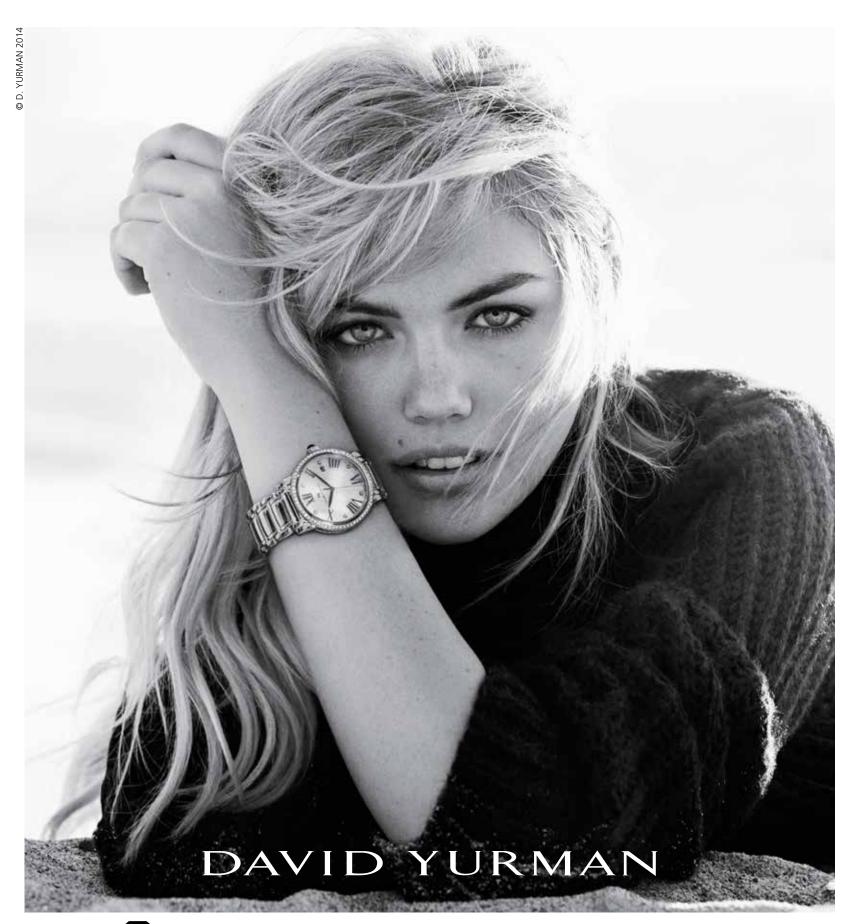






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# Island Temptations

A promise to our readers

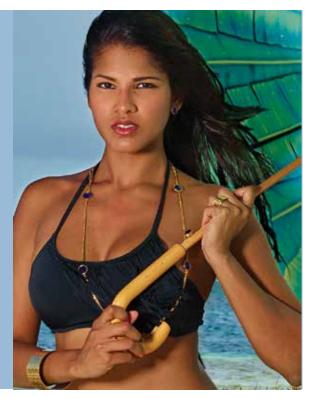
ur crew is dedicated to going beyond beaches to bring our readers the sights, sounds, and tastes of Aruba. Each edition will contain fresh features and photography spotlighting the local personalities that make this island such a remarkable corner of the world.

Our writers will continue to peel back the cultural layers and introduce you to the talented artists, musicians, chefs, and everyday folk who make Aruba "One Happy Island" and a place you will want to return to again and again.

The Island Temptations Crew

# Our Front COVER

Tracey Nicolaas takes shelter from another sunny day on One Happy Island. Shot on location in Barcadera by photographer Steve Keith. Art direction and concept by Tina Causey-Bislick. Clothing from T.H. Palm & Company. Jewelry from Rage Silver. Umbrella available at Caribbean Queen. Hair and makeup by Beauty Team.



#### ISLAND TEMPTATIONS

E-mail: info@island-temptations.com
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A cozy open environment overlooking a garden area. Tulip Caribbean Brasserie's exquisite new menu offers a combination of French, Dutch and Caribbean Cuisine.

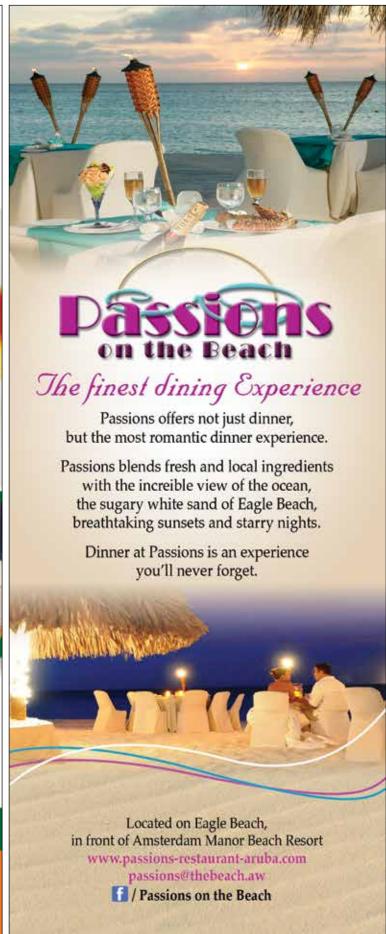
#### OPEN FOR BREAKFAST, LUNCH & DINNER

Located at MVC Eagle Beach across Eagle Beach. www.tulip-restaurant-aruba.com

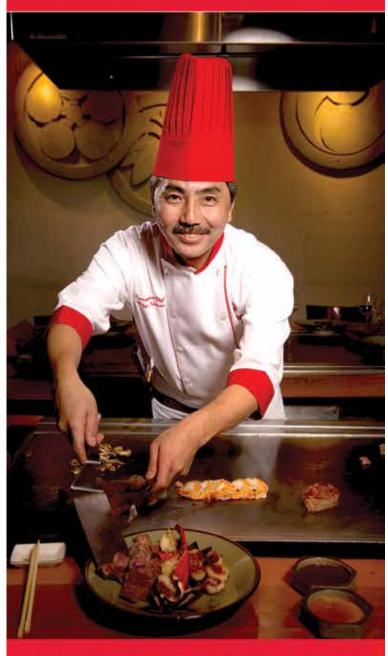


tulip@mvceaglebeach.aw | Tulip, Aruba









Enjoy all of your Benihana favorites like steak, chicken and seafood or try a variety of fresh and delicious sushi items from the Lounge Menu.

For Reservation 5862060 | Open Lunch & Dinner New location at the South Beach Center

## Calender of Events

#### June 24 • Dera Gai (St. John's Day)

Aruba's harvest festival is now a cultural celebration featuring traditional song and dance. The symbol of the rooster and bright yellow and red costumes are central to events held at various locations including community centers. Tel. (297) 582-2185 / www.gobierno.aw.

#### June 29 • 28th Aruba International Triathlon

International competitors participate in a triathlon comprised of a 1.5 km swim, 40 km bike race, and 10 km run. Beginners can test their endurance in a triathlon that includes a 750 km swim, 20 km bike race, and 5 km run. Beginning at Eagle Beach, the event is planned on a safe and closed circuit. More than 100 athletes are expected to participate in this event hosted by the Aruba Triathlon Association. For registration and information, contact Glenda Croes-Tromp at Tel. (297) 594-0067 / Email arubatriathlon@hotmail.com / Glenda\_croes@hotmail.com or visit www. arubatriathlon.com.

#### July 3-7 • 28th Annual Aruba Hi-Winds

Aruba's trade winds provide the perfect conditions for the largest amateur windsurfing event in the Caribbean. Exciting windsurfing and kiteboarding competitions in various categories are held off Hadicurari Beach (Fisherman's Huts). There are five days of non-stop entertainment, beach parties, events, and activities. Contact the Aruba Tourism Authority at Tel. (297) 582-3777 / Fax (297) 583-7403 or visit www.aruba.com or www.aruba-hiwinds.org for additional information.

#### Aug.15-17 • Aruba Regatta 2014

This sailing event features fun, action, and competitions among international yachts, catamarans, Sunfish sailboats, and windsurfers during the day, combined with music, parties, and dinners at night. Contact the Organizing Committee at Tel. (297) 565-6887 / Email eric@aruba-regatta.com or visit www.arubaregatta.com for registration and additional information.

#### Aug. 21-25 • 20th Annual Aruba International Pro-Am Golf Tournament

Professional and amateur golfers team up in a 2-day, 36-hole tournament featuring gifts, prizes, and special events. Contact Tierra Del Sol at Tel. (297) 586-7800 / Fax (297) 586-4970 / Email adam.williamson@tierradelsol.com. More information can also be obtained through Aruba Tourism Authority at Tel. (297) 582-3777 / Fax (297) 583-7403 / Email a.boekhoudt@aruba.com.

#### Aug. 29/Sept.1 • One Cool Summer International Drag Race

This exciting international drag racing competition will take place at the Palo Marga International Raceway Park. Contact Lucho Werleman at Tel. (297) 593-4125/ Email luchotowing@hotmail.com or visit the website www.draginaruba. com for additional information.

#### September 1 • 34th Turibana To Santa Cruz 10K Race

Experience an Aruban sunrise in a unique way by participating in this open road race that starts at 5:30 a.m. at Panaderia del Campo in Noord and finishes at the Betico Croes Sports Complex in Santa Cruz. Registration begins on August 20, 2014. Contact IBISA at Tel. (297) 582-4987 / Fax (297) 583-6478 / Email ibisaaruba@gmail.com for additional information or registration.

#### September 3-7 • Electric Festival 2014

This hip, multi-day event features world-renowned DJs such as Chuckie, Erick Morillo, Begovic, and Nutbeatz and musical artists like Slash. Organized by GM Affairs in conjunction with the Aruba Tourism Authority, Amsterdam Dance Event, Eventpro, ID&T, and Dirty Dutch. For additional information, contact Davina Mansur at Tel. (297) 592-6965 / Email info@electricfestival.com or visit the website www.electricfestival.com. Venue: beach adjacent to Nikki Beach.



Mondays & Thursdays dinner show Saturdays - Baked Lobster dinner



LOCATED AT ARUBA MARRIOTT | 520 6601 | RESERVATIONS RECOMMENDED

ALL OUR STEAKS ARE

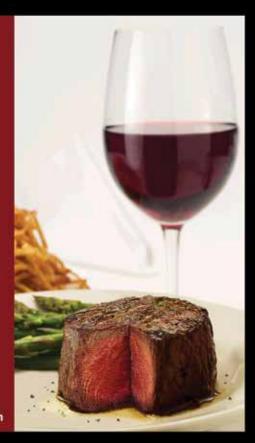
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# The Ellis family welcomes you to Aruba







< Restaurant Owners Eduardo and Lenie Ellis and Eduardo Ellis Jr.





PAPIAMENTO Restaurant

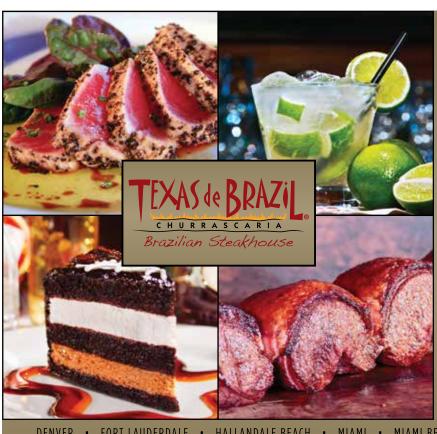


Enjoy your stay and don't forget to make your reservations.

Washington 61, Aruba | For reservations please call: (+297) 586-4544 papiamento@setarnet.aw | www.papiamentorestaurant.com







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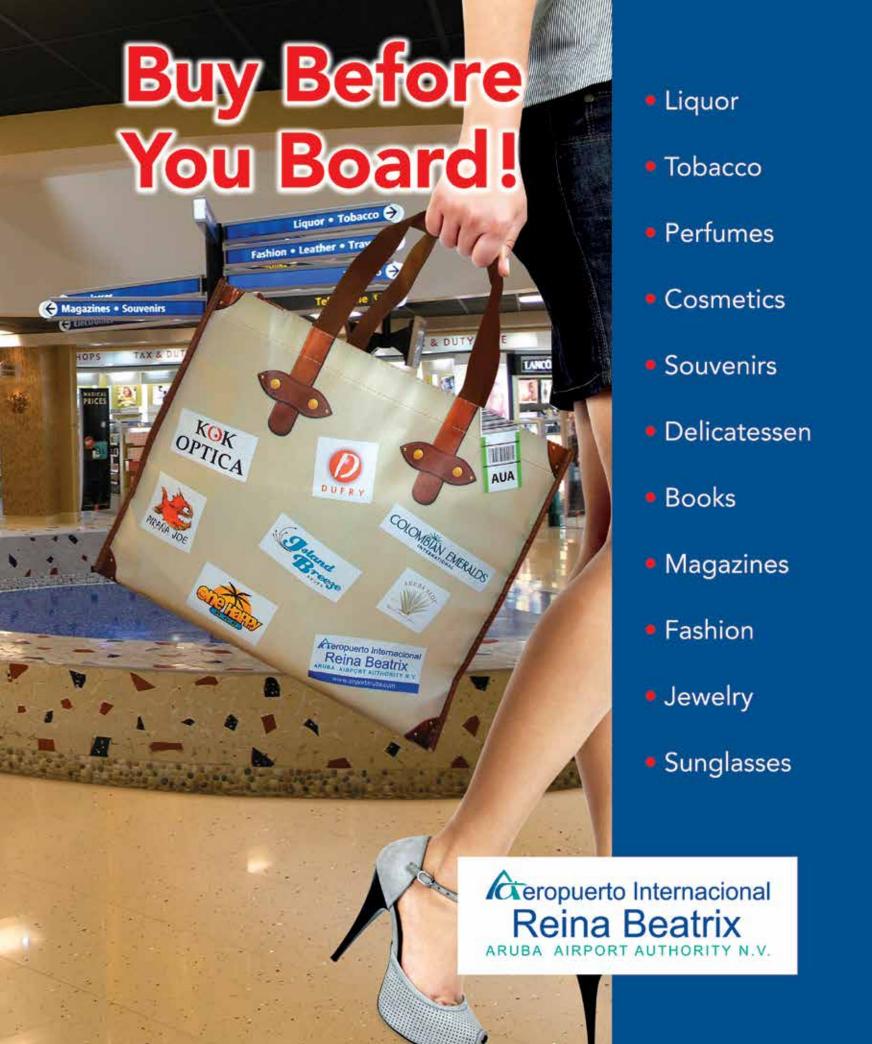
For rewards, log on **texasdebrazil.com** 

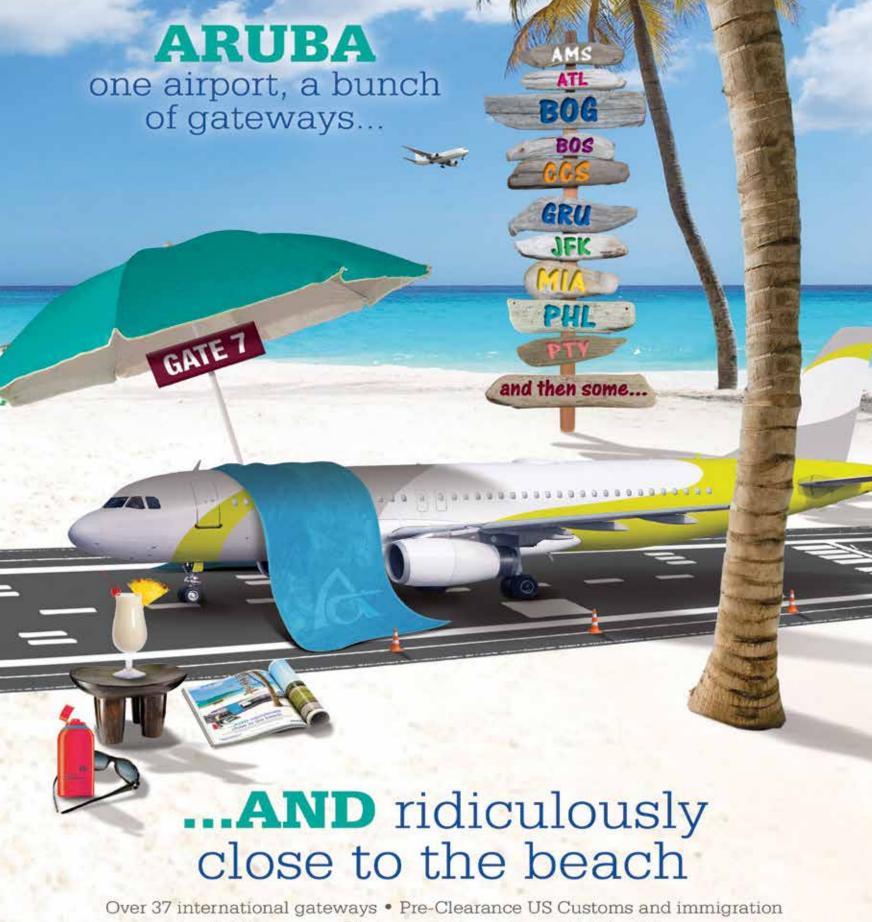
#### Palm Beach, Aruba

J.E. Irausquin Blvd. Across from the Playa Linda Resort 297.586.4686 (Serving Dinner Only)

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# The "IT" Hit List

These are some fab finds and favorites that our crew and our friends have discovered over the past few months on the island



# Fried Brie Appetizer from Que Pasa

"Que Pasa has so many great dishes on their menu, but I can't help but order the fried brie appetizer every time I go! Crispy on the outside, melted and creamy on the inside, and topped with a sweet and tangy cranberry sauce—perfection!"

Kyrenia Jonkhout-Delgado





#### Tunics by Eva Zissu

"These tunics are casual, elegant, and playful all at the same time. Gorgeous fabrics and patterns are adorned with tasteful embellishments—dress them up, dress them down...I have several in my closet! Eva just opened a new store at the Ritz-Carlton with lots of her colorful tunics to choose from."

Rona Coster

# Ocean Sunglasses from Fiberworx

Fiberworx Surfshop Aruba, Rooi Santo 28

"I recently started taking kitesurfing lessons and was directed by my instructor to Fiberworx. This place has watersports and all needed accessories covered, and biking too. I found the best polarized sunglasses for watersports—Ocean is the brand, and they have a strap that keeps them secure on my face, even when I do my many 'face plants' while learning this challenging sport."

Michael Bislick





#### Kukoo Kunuku Kid's Tour

"Parents take note: now kids can party on the Kukoo Kunuku bus too! Their new tour is designed just for them with stops at the Butterfly Farm, the Donkey Sanctuary, and Phillip's Animal Garden...and adults enjoy it as well."

Michelle Boset

#### Fendi L'Acquarossa at Maggy's Perfume, Cosmetics & Salons

"This new scent debuted this past fall and I picked up a bottle, anxious to try the much-awaited addition to the Fendi line of perfumes. It's both woody and floral, with hints of citrus as well. The scent is definitive and unique without being overbearing. It's a great, clean daytime scent for me."

Brianna Escobedo





#### Brunch at Windows on Aruba

"Give me any excuse to go for brunch—it's one of my favorite things to do, and Windows on Aruba is my favorite. Forget buffet lines—here you can order from an array of classic brunch dishes and unique, signature dishes, all prepared to order. Best part—you can order as much as you like!"

Jennifer Coster

#### Insel Air direct to Miami

"Traveling to Miami to our printer, we had pretty much one option—American Airlines. We were at their mercy, sometimes paying as much as almost \$800 a ticket (that price can often get you to Europe!). Now Insel Air has entered the Miami market, giving us more competitive rates."

Rona Coster





Delight both your palate and your senses

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# A Moment in Island Time



Location: Malmok • Date: March 17, 2014 • Time: noon

Pelicans take a break from fishing duties.

Photographer: Mariza Garcia

Location: Oranjestad • Date: February 23, 2014 • Time: 3:36 pm *This cute little Indian is enjoying Aruba's 60th Carnaval on a road piece during the Children's Parade.*Photographer: Damilice Mansur





Location: Boca Grandi
Date: May 18, 2014
Time: 4:00 pm
Local kitesurfer Hendrick Burgers performs for
beachgoers during a freestyle competition.
Photographer: Tina Causey-Bislick



Location: Zeerovers in Savaneta

Date: April 20, 2014 Time: late afternoon

Nothing says Sunday in Aruba to many locals like fresh seafood and cold beers at Zeerovers.

Photographer: Marc Uljee

Shrimp at sunset



Location: Arashi Beach Date: February, 2014 Time: noon It's just another day at the beach for local JJ Jonkhout as he catches a few waves on his bodyboard at Arashi Beach. Photographer: Kyrenia Jonkhout-Delgado



Location: Mangel Halto Date: February 25th, 2014

Keeping cool while playing dominoes—one of the

island's favorite pastimes. Photographer: Mariza Garcia

Dominoes—island style!







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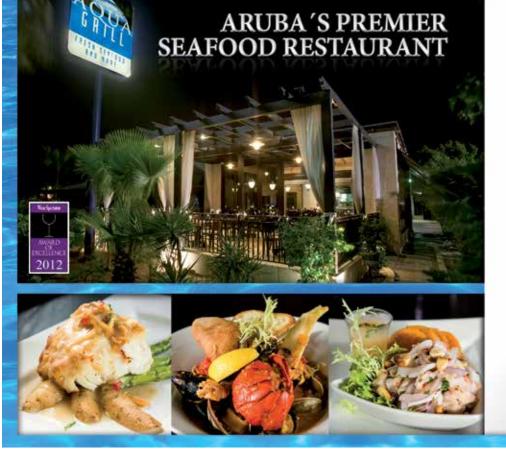
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- · Preferred tee times
- Divi managed rental program







# BOLD Island Style!

Art Direction and Text by Tina Causey-Bislick Photography by Steve Keith

old color palates, intriguing lines and designs, and vivid patterns make a statement in island fashion this season. Our featured clothing retailers—T.H. Palm & Company, Caribbean Clothing Company, Caribbean Queen, The Lazy Lizard, and De Palm's Coconuts—are stocked for this exciting summer season of beach and resort wear. The best part—many of these fashions can go right from the beach, pier, or poolside to occasions like brunch at the clubhouse, a festive backyard barbecue, or a casually elegant evening out on the town.

Hair and makeup by Beauty Team. We love the dramatic matte lipstick shades on trend for this season—especially Le Rouge by Givenchy in Rouge Egerie #305 (available at Maggy's Perfumes, Cosmetics & Salons). See our Buyer's Guide on page 53 for information on our participating retailers.





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Okeanos Spa is located at Renaissance Mall, Oranjestad City Center. For information, call 297.583.6000 ext 6176 or visit **renaissancearubaspa.com**. Like us on Facebook.com/OkeanosSpa











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# A feast of fabulous flavors await!

Aruban's premier dining destination is just footsteps from the high-rise hotels.

Set in a traditional village-style plaza among world-class shops and boutiques and backdrop of aruba heritage are eight restaurants offering a variety of lunch and dinner experiences for every taste and budget.



Casual yet sophisticated, this terrace restaurant overlooks bustling Palm Beach. The culinary team creates Mediterranean and Caribbean specialties paired with fine wines and a variety of cocktails and martinis.

Open nightly | Tel: 586 2277 | www.scala-aruba.com



An authentic South American dining experience can be had at Cheo's Corner, where favorites like arepas, empanadas, and cachapas are enjoyed in an intimate, casual patio setting. Be sure to try one of their refreshing, all-natural juice shakes!

Open 5pm to midnight



Festive evenings abound at this colorful, open-air, authentic Mexican restaurant overlooking the Waltzing Water Show in the Plaza courtyard. Iguana Cantina's Margarita Bar is known for its delicious frozen Margaritas as well as the world famous smooth and refreshing Pink Iguana.

Open nightly | Tel: 586 9375



Relax in the al fresco environs of Ché Bar as tempting flavors waftfrom the grill of this authentic Argentine restaurant. It's the closestthing to dining on the streets of Buenos Aires. Affordable prices and friendly service makes this a "must" dine while on the island! Read about them on Tripadvisor.

Open Tue thru Sun 6 - 11pm | Tel: 586 1696
Email: chebararuba@gmail.com | Full Menu on: Facebook.com/chebararuba



IN HERE, IT'S ALWAYS FRIDAY

The best place to kick back and relax after a day on the beach. Mingle with locals and check the new, lighter offerings on our Food & Bar menus. Our mouth-watering entrées are prepared with the freshest products in the market and are offered at a reasonable price, all served with a generous portion of fun suitable for your whole family. Dine Indoors with the comfort of air-conditioning or enjoy our outdoor patio, perfect for a romantic dinner. In Here, It's Always Friday!

Open noon to 11pm | Weekends until midnight | Tel: 586 8443



Our hand tossed pizza is baked in a specialty oven, loaded with sauce, cheese and a selection of more than two dozen delicious toppings, right in the courtyard. Discover the taste of Napoli in Aruba.

Tel: 586 1185 | Eat in, take out!



The Island's new hot spot for contemporary dining,
O Restaurant & Lounge's culinary team prides itself on
a fresh-only concept utilizing quality ingredients,
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Open nightly | Tel: 585 4161 | Email: oaruba@gmail.com



Experience the pleasures created in this

French Mediterranean kitchen—from tapas to complete
meals. The bistro's generous selection of wines
can be sipped while meals are savored outdoors
on the terrace or inside the restaurant.

Open noon to midnight | Tel: 586 7393 Email: info@lebistro-aruba.com | www.lebistro-aruba.com







# Enjoy our much-celebrated

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- ENTREE Fresh Catch of the Day, prepared by our local chef just the way you like it Jumbo Shrimp from local waters, breaded, accompanied by rice or potato, or tossed with garlic over linguine. Petit Filet Mignon, 8oz, US Tenderloin. Grilled Boneless Chicken Breast.
- DESSERT
  Chocolate Cake, Banana Cake
  or Ice Cream
  Coffee /Tea

#### 3-course dinner \$25.95 pp

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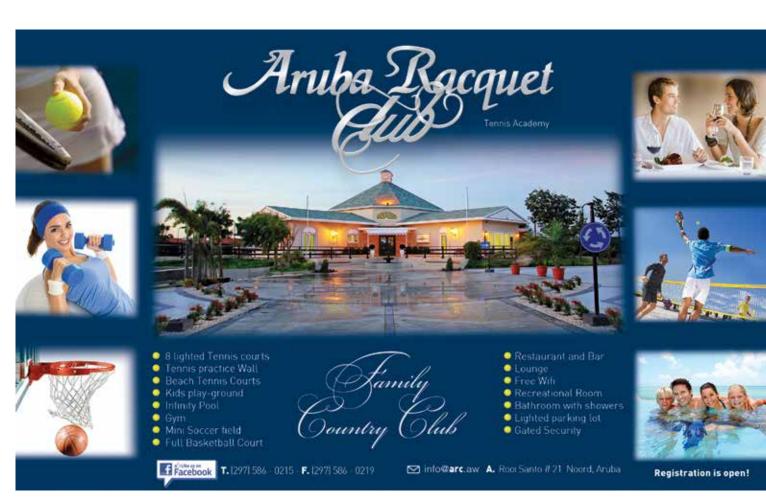
> Don't forget your camera! We support tag and release for billfish.















Our menu offers great tasting products that will get you going and keep you running throughout MOUY DUSY CAY!



Locations: Seaport Marketplace - Alhambra Casino & Shops - Tropicana Aruba Resort & Casino Playa Linda Beach Resort - De Palm Pier - On the Tanki Flip roundabout







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Locations: Alhambra Casino & Shops - Tropicana Aruba Resort & Casino Playa Linda Beach Resort - Tanki Flip roundabout

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- ...Greet the day with a healthy breakfast served al fresco on the pool deck...
- ...Stretch out under a thatched cabana, toes in the sparkling sand...
- ... Take a leisurely stroll along the beckoning shore; a refreshing swim in calm, clear waters...
- ... Toast the magnificent sunset with an icy tropical cocktail at the beach bar.
- ...Quiet your mind and de-stress with sea-side yoga & pilates...
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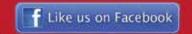


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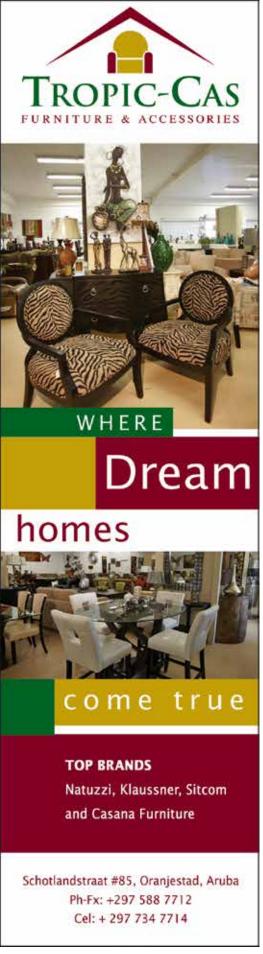
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Rage Silver

Renaissance Marketplace Palm Beach Plaza Mall Phone: + 297 588-6262 / 586-1244 www.ragesilver.com



#### The Lazy Lizard

South Beach Centre next door to Hard Rock Café Phone: +297 5866206



#### Caribbean Clothing Company

Located on Main Street, Oranjestad Phone: +297 582-8088



#### **Beauty Team**

#8 Sibelius Street Phone: +297 583-3427



#### T.H. Palm & Company

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Located at De Palm Pier, Occidental Grand Beachfront, and De Palm Island

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# A Call to Creativity

Text by Tina Causey-Bislick Photography by Steve Keith

row where you are planted." It's one of my favorite words-of-wisdom expressions and a solid piece of advice on so many levels. Many of us living and working here on Aruba are transplanted from other parts of the world. One thing I have learned while watching people come and go here is that you have to embrace your surroundings, put yourself out in the community, and develop hobbies and activities unique to where you are. Those who have lived their

lives on Aruba in this way usually end up laying down roots and are here to stay for a long, long time (14 years and going for me!). In other words, they have chosen to grow where they are planted.

Here, a group of men who have come to Aruba for work or love and embraced their surroundings on this island in interesting and creative ways, with the island and its surroundings encouraging their artistic talents to fully bloom.



#### Alex Nieuwmeyer

This Dutch hotel executive came to Aruba two decades ago via a career stop in New York. Originally here as a consultant with the Divi and Divi Tamarijn resorts, Alex became the general manager in 1994, and then added several more Divi properties that opened in Aruba under his umbrella of responsibilities as well.

Needless to say, the demands of his position keep him on the go 24/7. One of his hobbies that helps counter the rigors of the daily grind is painting. His love for painting was actually born of necessity. "I wanted to have some art on the walls of my home here," he explains. "I had seen a great painting at a friend's house in Caracas (Venezuela), but it was quite expensive. Being real Dutch, I thought I should just do some painting myself."

Alex's father was gifted at drawing, so hoping the apple didn't fall far from the tree and there was some talent hidden down deep, Alex bought some instructional books, watched tutorial videos on YouTube, and started his artistic journey with oils. "At first, I just did reproductions out of a book to work on improving my technique and developing my style. Being a hotel guy, I don't paint the real fine lines, but keep it somewhat impressionistic with large strokes and lots of paint."

The budding artist gravitated towards the style of artist Gerdine Duijsens-whose paintings are hanging in Mulligans in the clubhouse of The Links at Divi-adding his own twist to create his personal style. The paintings pictured here are Alex's latest creations. The gorgeous Paso Fino horses (the most common breed in Aruba and the Caribbean), Testamento and Canelo, are from a local ranch. "My daughter, wife, and myself ride, so I thought it would be fun to have paintings of the horses hanging on the walls of our home," says Alex. "It takes a number of hours, and frequently I have to step back and leave it, then return with a fresh pair of eyes to continue creating," he explains. "I find it both relaxing and challenging to transform a white linen surface into a colorful painting."





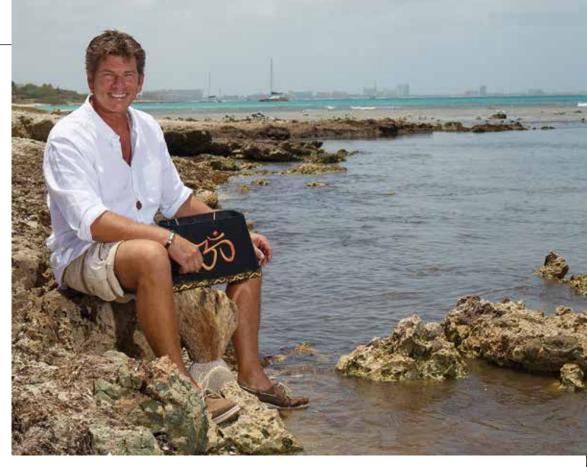
#### Marc Uljee

This former security executive for Delta Airlines vacationed on Aruba some three years ago. Escaping the chill of Holland, Marc enjoyed the sun, sea, and sand of Boca Grandi—a popular kitesurfing area on the southern end of the island. While his buddy kitesurfed the waves, Marc strolled the beach, marveling at the abundance of washed-up driftwood. Every piece was remarkably different—each shaped by its own unique journey at sea.

Two years later, fate would introduce Marc to local yoga professional Corinne Voermans through a common friend on Facebook. Corinne and Marc forged a friendship online at first, only then meeting in person when she made a trip to Holland (also her homeland). Sparks flew; he was ready to make a life change.

Marc has been living on Aruba for nearly a year now. With his passion for carpentry, Marc ventured back to Boca Grandi, collecting interesting pieces of driftwood and giving them new lives as lamps. Marc collaborates with local artist Maria Onni on the lampshades and outfits the lamps with quality wiring. Once drifting with the tide in the Caribbean Sea, some of these pieces of driftwood can now add places like Switzerland, the U.S., and countries in South America to their passports, as Marc has generated fans of his work who purchase his lamps to take back home.

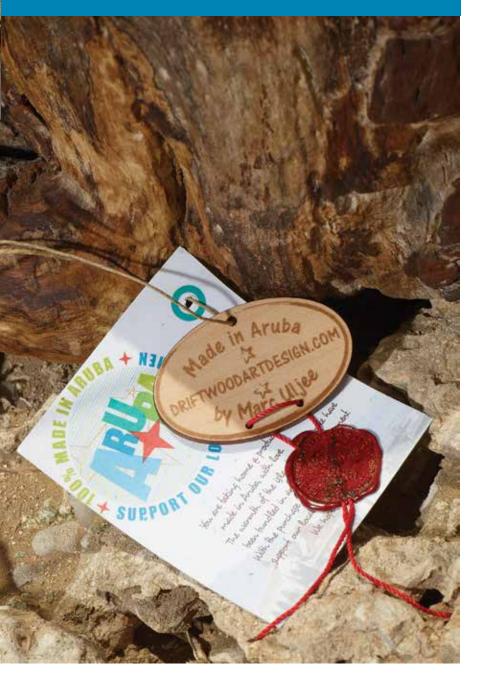
Marc's lamps can be purchased at Home & Nature here on the island or at Corinne's yoga studio, Happy Buddha Aruba. The couple can be reached at 567-9615 or 592-8738.





Foundation A.R.U.B.A.

(Artisans Recognized & United by Aruba) is a group of artisans with the goal to organize and assist local artisans to achieve a level of recognition by our local community and visitors to the island. The "Made in Aruba" tag found on local art and crafts signifies that the product is locally made and approved by Foundation A.R.U.B.A.





#### ARTISAN'S WORKSHOP





Executive sous chef for the Marriott Aruba Resort, Casino & Spa, Romeo Penacino can be found down under photographing the myriad forms of sea life around Aruba's coastline and reefs. Working and living in Aruba for a little over a year now, this Argentinean grew up in a small town of just 2,000 people, but thanks to a decade-long career with Marriott, he's been able to travel, explore, and immerse himself in different cultures.

While living and working in Cayman, Romeo embraced the dive scene so prevalent there, not only attaining his dive certification, but also becoming a full-fledged dive master. "I had the urge to show others what I saw during my dives, and that's when I began taking underwater pictures. Photography had always been an interest of mine, and I was lucky that in Cayman there are plenty of great underwater photographers from whom I learned a lot," shares the chef.

Romeo finds Aruba's dive scene particularly unique.



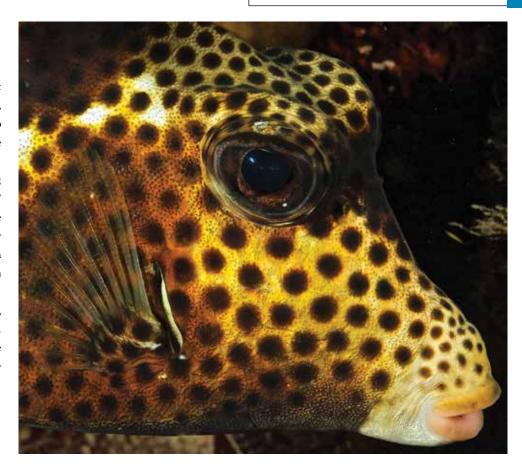






"Out of all the places I have dived, Aruba has the most variety of wrecks, and around these you can find small, colorful creatures—these are incredible for macro photography, which I love capturing in images," he explains. "The diversity of sea life is also incredible... from turtles sleeping to large manta rays coasting by to nurse sharks idling peacefully on the bottom." His photographs reflect the diversity found in the waters around Aruba. But what stands out to many is his enthusiasm for creatures large and small, with a quirky sense of humor and playfulness also reflected in his images.

Romeo, joined by his wife and dive buddy, Ailine, tries to dive as often as his busy schedule will allow. "If I happen to go two weeks without a dive, I schedule a two-tank dive, and as soon as I come back, I put my name on the schedule for the next day!"





W W W . Y E M A N J A - A R U B A . C O M

#### Luis Mesquita

Uruguayan Luis Mesquita has been on Aruba for six years. Currently the assistant manager at Gari & Wasabi, Luis has banked 18 years in the hospitality and tourism arena. Those who have worked in this industry understand the demanding pace that goes with the territory. Luis, through the encouragement of good friend and artist Maria Onni, has adopted a passion for working with and painting driftwood. It's a passion that brings him peace and an escape from the daily grind.

He began by painting murals in his garden. "I started feeling this explosion of creative energy," Luis shares, "and it made me feel connected to nature, especially when working with driftwood. I find all the various shapes and forms inspiring."

Luis's work covers the gamut of colors and style—
from subdued, natural colors reflecting things in nature like sea life and birds, to bright bursts of color and abstract subjects.

Luis's work has been on display at various local expositions and can be purchased at The Tree House, a gift shop featuring local artisans, located across from Playa Linda Beach Resort in Palm Beach.





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opefully most of us have had that beautiful and inspiring experience of talking to someone about a new project they are super passionate about—their eyes light up, a smile is constantly playing at their lips, and they radiate pure excitement. I recently enjoyed such an experience while talking with Samanta Westera Juppa, owner and director of Club di Movimiento dance school in Bubali. Sitting together in her airy, sun-filled studio, the birds chirping in the peaceful garden just outside, we discussed a new program she recently introduced at her school. And she has

# She's Got the Moves







every reason to be excited—this new development is certainly a big step for her, her students, and her dance school, but it's also a big step for Aruba.

Big steps don't happen overnight. It all started in 2008 when Club di Movimiento was celebrating its tenth anniversary. Samanta took the opportunity to reflect on the school's progress. Given that it was stable and doing quite well, she felt it was time for the next step—and she wanted it to be something big. She envisioned adding

value to the dance education she was already providing as well as connecting her students to the world and bringing them better opportunities in dance. To actualize this new vision, Samanta decided to bring the prestigious Royal Academy of Dance (RAD) training and examining program for classical ballet to Club di Movimiento.

The Royal Academy of Dance was founded in England in 1920 with the goal of improving the standard of ballet teaching in the United



#### CULTURE NOTES

Kingdom. As a means to this end, the founders of the academy created a new ballet method—the RAD method—which has joined the ranks of other respected methods, such as the Italian Cecchetti method and the Russian Vaganova method. To disseminate the RAD method, the academy created a program of eight levels that must be passed through rigorous examinations. Today, the Royal Academy of Dance is the largest dance education and training organization in the world, with over 18,000 member studios spread across over 80 countries, and more than 7,500 registered teachers.

After a journey that began in 2011, Samanta is now one of those registered teachers as well as a full member of the academy. All the ballet classes at her studio—which includes 120 ballet students, some as young as 3 years old—are now being taught according to the RAD curriculum. In the past, each of the studio's various ballet teachers taught according to the method she herself learned, so in Samanta's words, the students were getting "a little of this and a little of that." With the RAD program, however, the students will be learning one single method from a well-designed and ready-to-go curriculum. Examinations will be held each year (the first examination took place just this past May), and with official examiners traveling from abroad to evaluate the students, the examination period is sure to be an exciting time and a great learning experience for both students and teachers. It's clear that the shift to the RAD program will add value to the dance education offered at Club di Movimiento. Not to mention a RAD diploma, which carries much prestige in the dance industry, will certainly open more doors for Samanta's students as they make their way into the world of dance beyond Club di Movimiento.

But it's not just the prestige of the program that impresses Samanta. She is inspired by the academy's emphasis on music and feeling before form. She also appreciates how widespread the program is: when her students move off the island, they can simply find another studio that teaches the RAD method, picking up right where they left off in their training.





#### CULTURE NOTES



With the advent of the RAD program at Club di Movimiento, Aruba became the fifth country in the Caribbean to offer it. It's certainly an exciting leap forward for Aruba and the local dance community, and it's certainly exciting for Samanta. But as Samanta and I continued our morning chat in her studio, I discovered that her enthusiasm goes even beyond the new RAD program. This self-described Energizer Bunny has a few more things up her sleeve...

In 2012, as part of her new vision for her students, Samanta founded the Youth Ballet Companionship Dance Program. Think of it as a small dance company, with members earning their spots by auditioning, but Samanta calls it a "companionship" instead, reflecting the friendly and supportive nature of the program. Its 25 members, split into 3 age groups, train outside their normal classes to prepare a repertoire of quality performances that can be presented in the community at a moment's notice. An entire room at the school is chock-full of beautiful costumes and props specially collected for these performances.



Two convenient locations: at the head of the Main Street, Oranjestad, Tel. 588 3987. Palm Beach Plaza Mall, Tel. 586 9293

#### CULTURE NOTES

The program has clearly been a success, giving the dancers a taste of the professional dance world while instilling in them self-confidence, discipline, creativity, and self-respect.

Samanta introduced yet another program in May of last year—the Aruba-Brazil Dance Cultural Through this program, Exchange Program. students from Club di Movimiento travel to Brazil (Samanta's birthplace) to teach students of College Alfa CEM in Rio de Janeiro traditional Aruban dance, other styles of dance choreographed to Aruban music, and a little bit of Aruba's local language, Papiamento. In exchange, Samanta's students sit in on classes at College Alfa CEM to learn Portuguese and Brazilian culture. Samanta sees the program as a way to connect her students to the world, but perhaps even more so, as a way to instill in her students a genuine love for their own island and its culture.

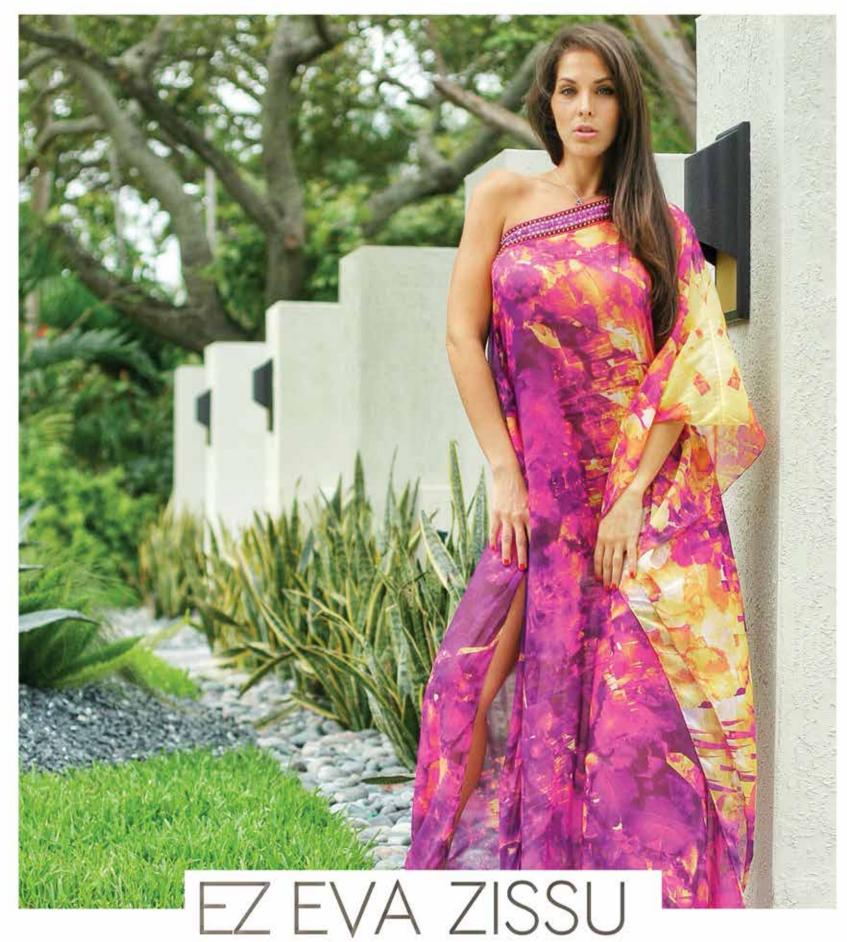
Most recently, a little less than a year ago, Samanta became a member of a dance studio affiliation called More Than Just Great Dancing. Through the affiliation, Samanta has access to a community that shares ideas, industry innovations, and solutions to problems that typically arise in the dance studio. She's inspired by the affiliation's focus on making students not better dancers, but better people, through lessons of friendship, teamwork, perseverance, and self-confidence. Samanta feels that her involvement in More Than Just Great Dancing is already making an exciting impact in her life as a studio director and sees it as an important part of realizing the vision she has for her students.



Life is movement. Club di Movimiento's motto is certainly befitting of a dance school, but as we can see, it also reflects the school's dynamic nature. Yes, life does tend to take on a slow, relaxed pace on this small island of Aruba, but when it comes to matters such as education, steady advancement is so important. With its collection of exciting new

programs, Club di Movimiento is helping to make sure that dance education on Aruba keeps a strong footing on the slope of progress. And with Samanta at the helm, with her new vision to guide her, there are surely only more good things to come. After all, she's got the moves.





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# The Buzz on Bees

in Aruba

Text by Debbie Kunder Photography by Steve Keith

Over the years, we've come across pursuits on Aruba, from hydroponic farming to local wine making. Most recently, it came to our attention that a handful of locals are engaged in beekeeping on Aruba. Of course, most of us have at least an idea of what the age-old practice of beekeeping looks like. But what about on a small, desert-like island in the Caribbean? We certainly didn't know, so we set out to investigate.

As we hit the streets looking for some a wide variety of interesting agricultural insight, one name kept popping up again and again: Johnny Falconi. We tracked him down at Santa Rosa, Aruba's Department of Agriculture, Livestock, and Fishery, where he serves as the department's apiarist. Located in Piedra Plat, Santa Rosa is eight acres of sprawling grounds dedicated to the promotion of local agriculture. It's home to goats, pigs, cows, sheep, chickens, local fruit trees, pumpkins, cucumbers, tomatoes, peppers, and, yes, honeybees.

Santa Rosa has been around for over 30 years, but the apiary was introduced only 3 years ago, making it a relatively new addition. So where did the bees come from? Johny explains that when he was young, his neighbor had honeybees. Someone told him they were killer bees and to never go near them. Intrigued, Johnny went over to explore (they weren't killer bees, after all) and a passion for honeybees was born. He had his first hive when he was 16 years old, and about 5 years ago, Johnny became a self-described full-blown bee addict, with 20 hives at his home. Then three years ago, Santa Rosa, wanting to cease the use of chemical fertilizers on its property, asked Johnny (already an employee of the department) to bring in some hives. He did, and in doing so, took on his new role as Santa Rosa's apiarist.

A passionate beekeeper (he even has a honeybee tattooed on his forearm!), Johnny is well-versed in the history of honeybees on Aruba. He explains that European honeybees were brought to the island in the 1800s by priests (who were the experimental agriculturalists in those days), but this species did not adapt well to local conditions. Italian bees were then brought over, and they faired much better. It's this Italian variety (*Apis mellifera ligustica*) that

exists on Aruba today.

While wind has always and will always serve as the main pollinator of crops and other vegetation on Aruba, bees play an important supporting role. Johnny claims that on Aruba, one hive stimulates the pollination of different crops three times more than wind. In other words, fruits and vegetables from plants pollinated by bees will be three times larger than those from plants pollinated only by the wind-no chemical fertilizers required. Johnny tells the story of a well-known local farmer who was always so proud of his farming methods that produced beautiful, big produce. Then the farmer's next-door neighbor, an avid beekeeper, passed away. When the beekeeper's hives were removed, the farmer's once brag-worthy produce soon became less than brag-worthy. Eating a slice of humble pie, the farmer paid a visit to Santa Rosa to see how he could start keeping bees of his own in order to get those big, beautiful fruits and veggies once again.

Of course, increased pollination is a huge plus of beekeeping—but let's not forget about the honey! Johnny quips that honey production on Aruba is small-scale, just like everything else on this tiny island. The fact of the matter is that Aruba 's dryness limits flowering, which means there is a limited amount of nectar that can be turned into honey. Aruba doesn't even really have a bee season like you find in many places, except for maybe a semi-season at the end of January, when there is typically more rain (and more flowering) than normal. Ok, so Aruba is no land of milk and honey, but worthwhile honey success is certainly possible. When Johnny was working his hives at his own home about five years ago, he was able to get about six gallons of honey per hive. Apparently one of the more prolific beekeepers on the island was producing enough honey at one point to actually sell it to a local bakery.

And the hives at Santa Rosa? Well, for the past three years, it's been even dryer than usual on Aruba. Remember, Santa Rosa's apiary was set up about three years ago. The timing has been unfortunate. The apiary has only averaged about five gallons of honey per year. Some of it has been sold at Santa Rosa's monthly farmer's market. Johnny has also used some of the honey to make mead and has used the wax to make candles and soap. But just five gallons a year? It's a mere trickle, really.

But that's not the worst part. Because it's been so dry, there haven't even been enough flowers to support the bees' own food needs in some cases,





Left: Santa Rosa's apiary is headed by Johnny Falconi (left), who works tirelessly with his team to promote beekeeping on the island as well as address the dwindling number of local bees.

Below: Motivated by the promise of honey, expat Jason Coulson practices backyard beekeeping on Aruba. A visit to his hive showed us that beekeeping can be relaxing, fun, and inexpensive.

so many have been dying. Johnny reports that Santa Rosa's apiary housed about 50 hives at its prime, and now it's down to between 15 and 20. And it's been the same all over the island. Johnny recently made visits to some of the local beekeepers (there are about ten on the island in total) and found that the situation is even worse than he thought: the bees are really struggling to find enough food. On top of that, toxic chemicals in the environment are killing the bees. To add even more insult to injury, some local beekeepers are having problems with wax moths, which can invade and destroy hives. Johnny took us to see the hives of the beekeeper who was selling honey to the local bakery. A good number of his hives were utterly devastated from wax moths.

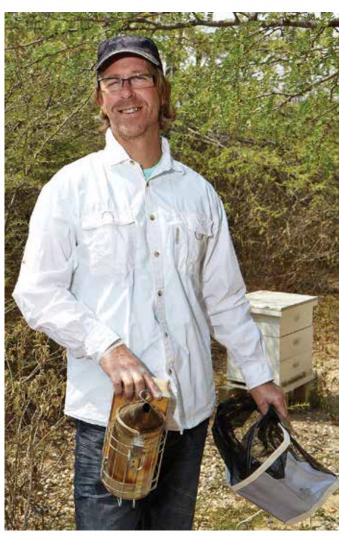
Santa Rosa is like a big experimenting station, so naturally Johnny and his crew have been testing out different ways to address the plight of local bees. For example, they've planted a variety of flowering plants close to Santa Rosa's hives in the hopes of providing the bees with some extra sustenance. Sometimes hungry lizards thwart this effort, eating the flowers before the bees can get to them, but Johnny and his crew continue to plant and experiment.

Public awareness is also key. Santa Rosa invites school groups to its apiary to learn the

ABCs of bees, including why their survival is so important. (A mesh-enclosed observation area was even built to enable groups to observe the honey-extracting process without the risk of being stung.) The Santa Rosa market and the department's well-managed Facebook page also provide information about the merits of local bees and how to help increase their numbers—like donating a flowering plant to Santa Rosa to help feed its bees, planting one at home, or reducing the use of pesticides at home.

Johnny would also like to start an organization dedicated to protecting local bees. It would push for protective laws, such as a law that forbids people from causing harm to unwanted bees. (A lot of people get rid of unwanted bees by poisoning them.) And Johnny puts his money where his mouth is too. Santa Rosa encourages the public to call the department when an unwanted bee nest is found, and Johnny himself (or if he is not available, a member of his team) will arrive on the scene to safely remove the bees without harming them. The rescues will then be taken to Santa Rosa and given proper care.

Ideally, many of these rescued bees will be homed once again back out in the community, albeit under managed conditions. After all, one of the main goals of Santa Rosa's bee team is to



#### SPECIAL FEATURE

motivate members of the community to take up the practice of beekeeping. Santa Rosa will also help a new beekeeper get started and provide support throughout the process: it will provide the bees and a box for rent, and when it's time to harvest the honey, a member of the bee team will show the new beekeeper how to do it. (Half of the honey stays with the beekeeper, and half goes to Santa Rosa as payment for the box rental.) Johnny has already helped about five or so people set up hives in this way. During our interview, he even got a call from a local restaurant interested in keeping some bees.

We managed to track down a relatively new beekeeper in the community to see firsthand what being a backyard beekeeper really entails. Meet Jason Coulson. Jason moved to Aruba two and a half years ago from Orlando with his wife, who works for the Marriott. Having started beekeeping one year before leaving Orlando, Jason came to Aruba with his own boxes—the bees he got from Santa Rosa.

Jason's main motivation for keeping bees is the honey. In return, he is helping the bees by

providing a managed habitat—about every six weeks, he opens the hive to check that everything is as it should be and that his bees are healthy. In other words, he's doing his bit, however small, to help Mother Nature. Jason reports that the hobby is also relaxing. Plus, he really enjoys taking care of the little fellas, which are sort of like his pets.

Unfortunately, Jason started beekeeping on Aruba smack in the middle of the recent dry spell, so no honey yet. But he's a half-glass-full kind of guy, focusing on the fact that his 15,000 or so bees appear to be quite happy. Plus, he hasn't had any problems with wax moths, which is surely an accomplishment.

Our conclusion on backyard beekeeping? It's neither time-consuming nor labor intensive. Plus it's virtually free if the box is "rented" from Santa Rosa. And did we mention that it looks pretty fun too?

Of course, most people are not quite ready to keep bees of their own, but they can still get involved and, as Jason puts it, do their bit to help Mother Nature. It can be as simple as planting a flowering plant or using pesticides that won't harm bees. At a minimum, we can all spread the word about the importance of saving Aruba's bees, that local crops and the local ecosystem as a whole (and we!) are better off because of them—and the honey is pretty nice too.  $\Pi$ 

Santa Rosa

Piedra Plat 114-A, Paradera

Phone: 585-8102

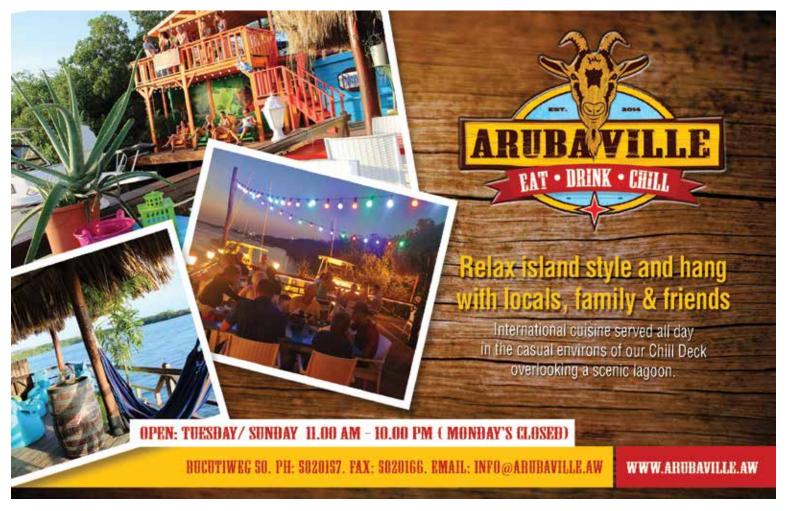
Opening bours: Monday – Friday, 7 am to 4 pm

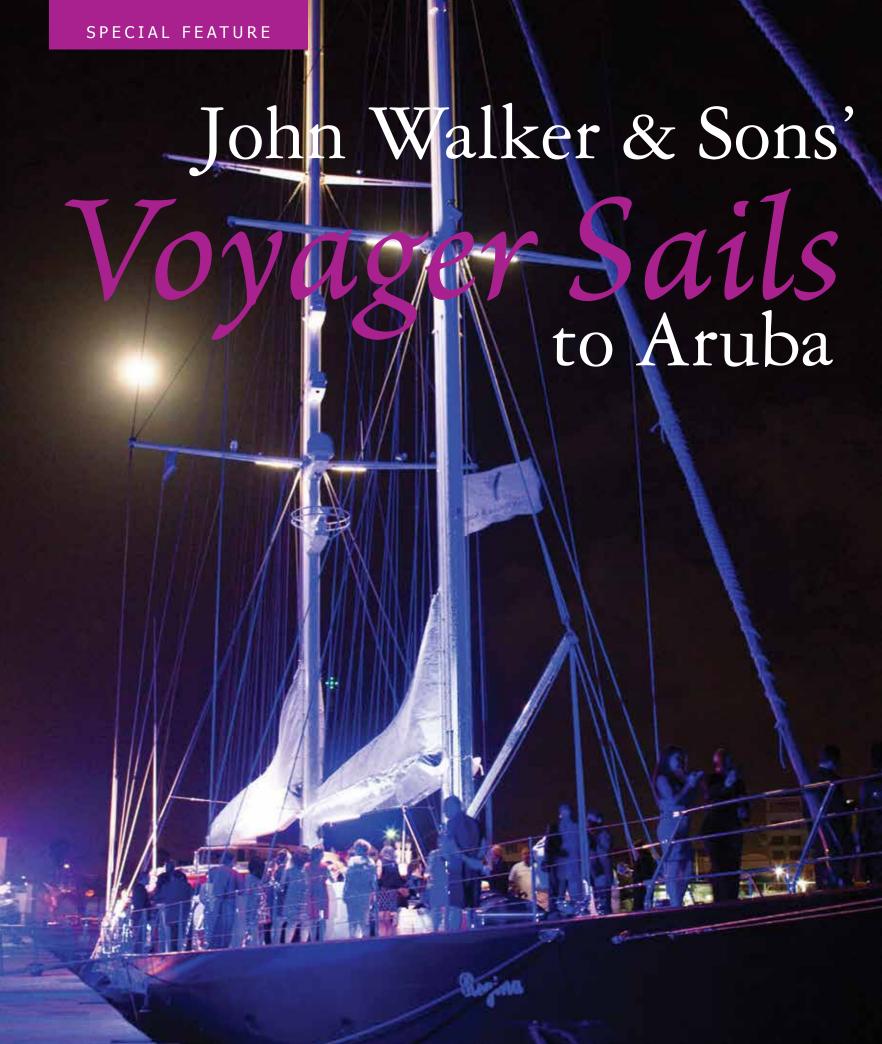
Website: www.santarosa.aw Facebook: santarosa.aruba

To get started in beekeeping on Aruba or to report an unwanted bee nest, call Santa Rosa or Johnny Falconi (563-8269).

To donate flowering plants to Santa Rosa, simply drop them off between opening hours.

We highly recommend a visit to Santa Rosa's farmer's market, which is open on the last Sunday of each month. Follow Santa Rosa's Facebook page for reminders.

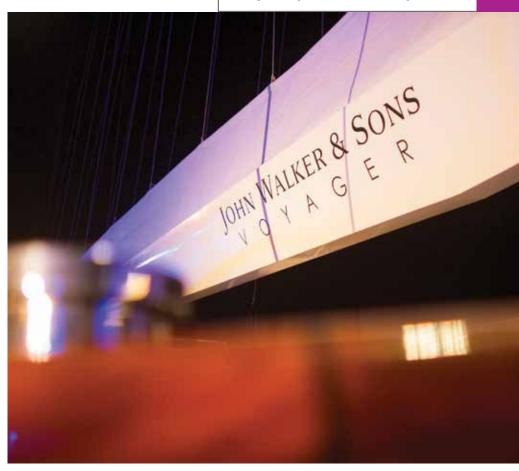




his past February, Aruba was thrilled to be one of the few Caribbean destinations to welcome John Walker & Sons' Voyager to its port. The journey of the Voyager, a glamorous yet elegant modern yacht, reimagines the epic ocean voyages that took Johnnie Walker from the four corners of Scotland to the four corners of the world.

After completing the Asian leg of its journey, which retraced the original spice route, the yacht continued its voyage through historic ports of Europe from Cannes to Edinburgh. The third leg of the expedition began this past January, with the yacht docking in Antigua, Trinidad & Tobago, Aruba, Colombia, Puerto Rico, and the Dominican Republic.

Here in Aruba, Romar Trading, the exclusive distributor of John Walker & Sons products, helped coordinate two days of events while the Voyager was in port. Exciting, high-profile Johnnie Walker Blue Label events and experiences—featuring Johnnie Walker Blue Label, Johnnie Walker Gold Label Reserve, and Johnnie







Walker Platinum—captivated the local press and a list of invited guests from the local community. Aboard Voyager for the duration of the Caribbean journey was the intrepid global brand ambassador for Johnnie Walker and John Walker & Sons, Tom Jones. A highly regarded expert, Tom was on hand throughout the Voyager's journey to share and impart his unwavering passion and knowledge for whiskey.

The press event aboard the Voyager, which the *Island Temptations* team was excited to be a part of, included a morning brunch catered by local resort La Cabana Beach Resort & Casino. Cocktails featuring Johnnie Walker Gold Label Reserve were handcrafted by mixologist Eric Bustamante from popular local restaurant White Modern Cuisine.

That evening, a world-class event, held under the stars at the port, welcomed all guests with VIP chauffeur service from the port entrance to the yacht. Live music, crafted Johnnie Walker cocktails, hors d'oeuvres, and a spectacular fireworks show made for a magical evening for everyone in attendance.









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# Jolly Pirates Strives

# to Save Aruba's Reefs

Photography by Steve Keith

ocals and tourists enjoy Aruba's colorful and exciting underwater playground. But this wonderland of sea life and brilliant coral reefs, while beautiful to see, represents far more to our marine ecosystem: it is the essential breeding site for reef sea life and a vital link in the marine ecosystem.

Education, especially for our younger generation, continues to play a key role in protecting and preserving marine life and the reefs. The crew at Jolly Pirates is spearheading this educational cause with its Save the Reefs bracelet program.

Harald Buser, who has operated the Jolly Pirates excursions for more than 16 years, explains, "It was time to devote myself to this cause to raise more awareness for the importance of healthy reefs in the waters around our island." Carla Cavallaro, Jolly Pirates' sales and promotions manager, designed a trio of bracelets that guests of the snorkel and sunset sails are offered in exchange for a small donation. All funds raised will go into educational programs and protection efforts to preserve Aruba's reef system. Recently, funds generated from the project went towards sponsoring classes for local school children on water safety, fish identification, and responsible sailing and snorkeling.

Many of the children who benefited from the recent program happen to share an affinity for the sea, as they represent the second and third generations of families involved in water sports. The program was a success through generous contributions of many individuals, including

school teachers, boat captains, dive masters, and rescue workers, as well as each person who chose to donate through Jolly Pirates' Save the Reefs bracelet program.

"Giving back to Aruba is easy when I consider all that the island has given me," shares Carla, who watches her own son, Tyler, grow up with a love of the sea. "We have been blessed to find home, happiness, and business success in Aruba, and it only makes sense to do our part in ensuring we help protect the island's treasured marine environment for the next generation. It will be these kids who eventually take the reins in helping to realize a marine park for Aruba."

In exchange for a \$15 donation, visitors to the Jolly Pirates gift shop at MooMba Beach receive the attractive bracelet trio, with 100% of the donation going to the Marine Park Foundation for the Save the Reefs program. And it makes a great Aruba souvenir or gift!



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# Healthy cuisine highlights Yemanja menu

hef and owner of Yemanja Woodfired Grill, Joyce Husken, shares her passion for food and hospitality in a charming, historic downtown locale. The restaurant's vibrant menu sources the freshest organic produce, locally caught seafood, and Certified Black Angus beef.

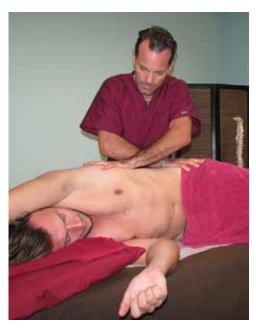
With her finger on the pulse of today's trends and savvy diners, Chef Husken also includes intriguing vegetarian, vegan, and gluten-free dishes on her critically acclaimed menu. Vegetarian favorites include the grilled portabella mushroom with truffle risotto, grilled zucchini and bell pepper, and asparagus with grated Parmesan and roasted bell pepper coulis, as well as the Mediterranean quinoa salad with arugula, avocado, dried beets, fried leeks, and a red pepper coulis. Meat lovers have a vast selection of steak, pork, and chicken dishes prepared on the wood-fired grill (most of which are gluten-free), as well as mesquite-grilled seafood selections utilizing local catches.

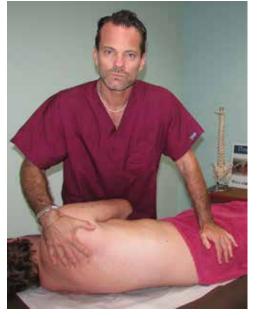






### Go with the Flo at Casa del Mar





any locals turn to clinical massage therapist Florian Gosset for relief from the aches and pains of life, and now visitors to the island can reap the benefits provided by the massage master at his new location at Casa del Mar Beach Resort on Eagle Beach.

The French-born therapist has studied pain management, in conjunction with traditional Tuina and Thai massage manipulations, in China, Thailand, and California. While vacationing on the island, the beach works wonders for de-stressing the mind and escaping the daily grind, and Flo works wonders for de-stressing the body and ironing out the kinks—a perfect vacation combination!

### Ike's Bistro undergoes transformation

Interior designer Rachel Bowden was tasked with creating a new atmosphere to reflect the quality and style of the Mediterranean and Caribbean fusion menu by chef Ever Pena at Ike's Bistro, located within the Manchebo Beach Resort & Spa. Says Rachel, "Our goal was to create a timeless, elegant, but completely casual environment that would showcase the natural beauty of the land, sea, and sky. We relied on nature for our color palette and used sustainably grown and harvested materials

wherever possible."

The designer goes on to explain that the new Ike's lounge features reclaimed wood, seagrass, rattan, and bent bamboo furnishings in mellow browns, tans, and ivory. Thick, handwoven sisal rugs complement each sitting area, creating the perfect island vibe. "The rugs are my absolute favorites," says Rachel. "They really make you want to kick off your flipflops and settle in to read, check emails, or enjoy an evening cocktail."

The center of the new Ike's bar area features three custom hanging driftwood light fixtures. "We went searching for the most interesting pieces of driftwood we could find on the island, brought them to the resort, wrapped them with lighted copper wire, and suspended them over the bar," says Rachel. "To me, attention to detail and these one-of-a-kind touches reflect the heart and soul of the resort."





# Aruba Airport Authority continues to wow with expansions and updates



ruba Airport Authority N.V. (AAA), the company that manages Queen Beatrix International Airport, recently launched its renewed and refreshed website, www.airportaruba.com. The website has a completely new look and feel matching all the recent renovations and expansions at the airport. The website is a breeze to navigate and includes new features like "Flight Tracking," "Flight Search,"

and "Route Planner," along with live arrival and departure updates with email notification. Users can contact the airport through the "Contact Us" form and can report lost items at the airport via the "Lost & Found" form.

The updated website mirrors the mission of AAA to provide travelers with the most modern airport in the Caribbean. For the past decade,

travelers have seen the Queen Beatrix Airport evolve into an impressive facility, offering state-of-the-art technology, comforts, and features—some of the island's best duty-free shopping can even be found at the airport. On the horizon are continued expansions in airport passenger capacity to accommodate Aruba's growth in tourism, as well as the addition of more parking spaces for large aircraft on the apron.

# Driftwood marks 28 years of seafood greatness

ruba enjoys the highest repeat-guest ratio in the Caribbean, with many of those guests coming here for 10, 20, or even 30-plus years. Ask any number of them about their recommendations for seafood, and Driftwood is often at the top. Marking 28 years on the island in its charming digs on a quiet backstreet in the heart of downtown, this family business, started by Francine and Herby Merryweather, began with just eight tables with hand-sewn tablecloths and a handwritten menu featuring its Aruban fish soup and fresh seafood caught by Herby himself that same day.

Although today the restaurant has grown, the locale, the freshly caught seafood, and even the original fish soup remain the same. And it's still family owned and operated with Francine at the helm, joined by son Herbert Jr. and his wife, Carolina.

Be sure to try Driftwood's celebrated threecourse dinner special for just \$25.95:

\*Choice of Appetizer
Fish Soup, Onion Soup, Conch Fritters,
Escargot, or Garden Salad

\*Choice of Entree
Fresh Catch of the Day
Jumbo Shrimp from local waters,
breaded, accompanied by rice or potato,
or tossed with garlic over linguine
Petit 8 oz. U.S. Filet Mignon
Grilled Boneless Chicken Breast

\*Choice of Dessert Chocolate Cake, Banana Cake, or Ice Cream

Coffee/Tea









### Aruba's Maine connection

d and Christine have made Aruba their home away from home for many years. They are hospitality professionals themselves, owning the Mount Battie Motel in Lincolnville, Maine. Making many friends here in Aruba along the way, the couple is always excited when fellow Aruba vacationers come join them at their bed-and-breakfast-style retreat in Maine.

Those who come to Aruba for the sea will also enjoy Maine's unique coastal setting, offering scenic beaches, kayaking, sailing, lobster boating,

saltwater and freshwater fishing, and much more. Ed and Christine have the inside track on the best of the best and enjoy sharing their knowledge of the area as well as the hospitality of their motel in its tranquil, wooded setting with water views. Ed and Christine have relished the friendships they have forged during their many years visiting Aruba and also look forward to new friendships with local Arubans and island visitors who vacation with them in Maine.





### Caribbean lobster or Maine lobster? Why not have both? Mount



Book your next vacation close to home at the Mount Battie Motel, midcoast Maine



- Complimentary Home Baked Continental Breakfast
- Spacious & Organically Cleaned A/C Rooms
- Water Views & Beautiful Gardens
- Living Room Style Gazebo
- Enchanting Fire Pit Deck
   Relaxing Wrap-Around Porch



Let us pumper you with personal vacation planning & full concierge service!

> Your hosts, Ed & Christine Aruba Time Share Owners, New Yorkers with Maine Hospitality

SEE SPECIALS & SEGMENT FILMED FOR THE TRAVEL CHANNEL ON OUR WEB SITE











#### The Mount Battle Motel

Located on Coastal Route 1, overlocking Penobscot Bay, minutes from Camden and Lincolnville Beach

1-800-224-3870 or 207-236-3870 www.MountBattle.com

# New chef introduces bold flavors at L.G. Smith's Chop & Steakhouse

G. Smith's Chop & Steakhouse is proud to introduce its new chef, Kelvyn Garcia. Originally from Venezuela with a strong French and Spanish cuisine orientation, the chef is on a mission to introduce bolder and bigger flavors to the favorite downtown steakhouse. Two new items to look forward to are the Big Oscar Prime Top Sirloin—Certified Angus Beef topped with scampi of king crab and tiger shrimp, poached lobster, and hollandaise—and the Steakhouse Chop Salad, with more than ten delectable ingredients, including applewood-smoked bacon and aged cheddar.

The chef graduated with honors from the Culinary Arts School in Venezuela, where he was lauded for design, complexity, and presentation. He also furthered his training as a sommelier at the same school.

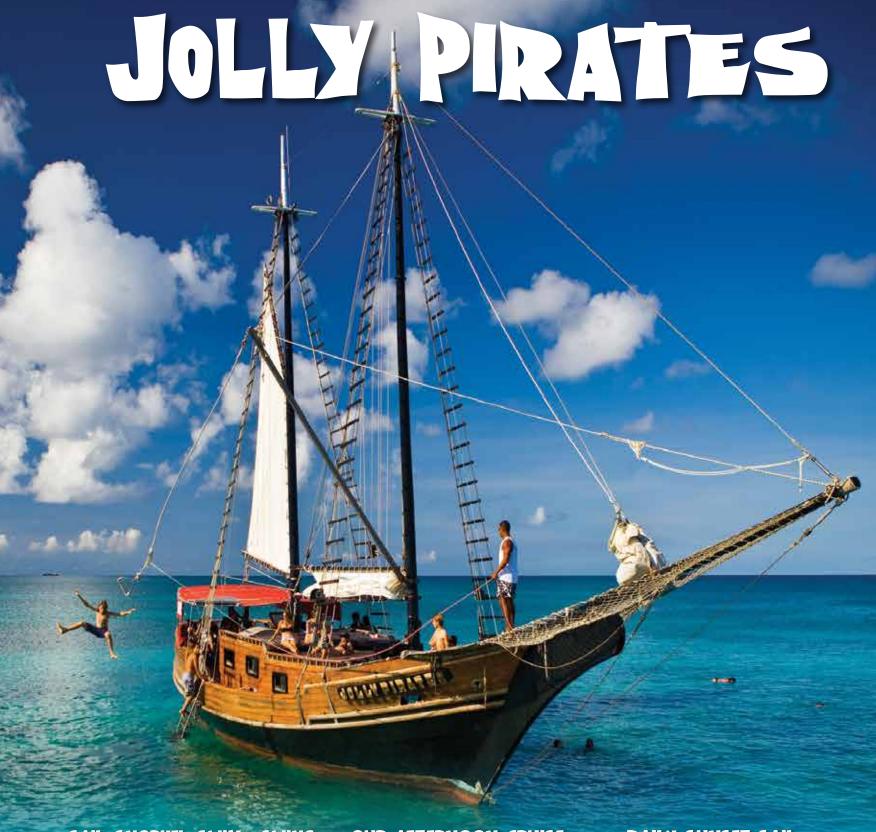
Garcia also traveled to Europe and honed his skills at the two-star Michelin restaurant Mugaritz, at the three-star Michelin restaurant El Celler de Can Roca, and at the three-star Michelin restaurant Akelare—all three renowned establishments in Spain. The entire team at L.G. Smith's Chop & Steakhouse is looking forward to world-class culinary greatness from its new chef.











## SAIL, SNORKEL, SWIM & SWING DAILY 9am - 1pm \$60 pp

Swim and Snorkel at Three Great Sites:
Malmok, Boca Catalina and the FAMOUS
400 ftWWII Shipwreck, ANTILLA! BBQ,
Open Bar, Gear & Ropeswing!

#### OUR AFTERNOON CRUISE

DAILY 2pm - 5pm \$45 pp
Our shorter snorkel cruise will visit
two sites to snorkel with time for a
Swing off of our Rope too! Your
gear is included and the Open Bar.

#### DAILY SUNSET SAIL

DAILY 5:30pm - 7:30pm \$32 pp
As soothing trade winds snap our sails to life, enjoy spectacular views of our coastline as the sun dips into the horizon Our Rope Swing and the bar is Open!

Please call for reservations. Jolly Pirates Cruises board 30 minutes prior at their souvenir shop at MooMBa Beach. Vegetarian meals can be arranged with prior notice. Private charter rates start at \$1,800 dollars. Please call for details.

info@jolly-pirates.com Call: 586 - 8107 - after hours: 592 7858



#### The Kitchen Table

at Blue Residences set to open this summer

lue Residences, a luxury condominium resort that opened this spring, is welcoming the much-anticipated new restaurant by Aruba's famed chef and winner of Aruba's Iron Chef competition, Urvin Croes. The Kitchen Table by White Modern Cuisine is scheduled to open this July, providing both travelers and residents a truly unique gastronomic experience.

Dinner will be served nightly in the actual kitchen so that diners can watch as the expert culinary team prepares a nine-course meal made with locally sourced ingredients and homegrown vegetables and herbs. Just 14 reservations and 4 walk-ins will be accepted each night.







### Get ready to eat, drink, and chill at Arubaville



magine a laid-back bar and casual restaurant on a lovely pier overlooking the tranquil aqua waters of a lagoon, where you are welcome to hang out any time of the day, starting with lunch. Watch the sunset on the new elevated Chill Deck overlooking the lagoon with a Chill bucket of six beers for only \$15, and then stay for dinner and after-dinner drinks with your family, friends, or that special someone.

Coming this June, Arubaville is just that place. It's the reincarnation of Marandi restaurant by owners Marvin van Paridon and Addie Meijer. The little village on the water will have poles for fishing—and in the near future, small-boat rentals—and of course, plenty of great international food and drinks.











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### The new Ritz-Carlton Spa debuts

he highly anticipated Ritz-Carlton Spa, an oceanfront sanctuary tucked into 15,000 square feet of elegant tranquility, opened to the delight of spa seekers in early December, offering a novel and original spa ritual and an extensive, unique menu of services. The spa includes 13 luxurious treatment rooms divided into two wings, serving both men and women in their own separate, stylish, and comfortable areas. Spa guests can also enjoy two his and hers steam rooms and dry saunas, as well as two outdoor, private Jacuzzis.

The most exciting feature about the spa is the elaborate spa ritual, designed to totally relax guests and transport them to new heights of well-being. The ritual was conceived with the help of the spa's local team, so that native plants, herbs, and botanicals typical to the island experience are integrated into the spa journey. And for a more distinct Aruban flavor, one of the spa's standout massages, the Aruba Divi Divi massage, will be performed for 80 minutes with especially long strokes to originally composed music. No doubt a once-in-a-lifetime experience!

Mothers-to-be treatments, hair and makeup services, barber services, an oxygen bar, wraps, scrubs, and what sounds like the ultimate treat, couple's massage training, where couples learn to massage each other under the guidance of a certified therapist, are also offered.







# Committed to your health



At Mediq pharmacies we are there for you, your health and your medications. Our pharmacies always pay attention to possible interaction with other medications and provide accurate guidance and careful monitoring of your medication usage.

With 6 convenient locations around the island our team gladly helps you towards a healthier lifestyle with information, tips and guidance.



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含+297 582 1780

중 +297 583 8560

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Botica Kibrahacha - Super Food Plaza

Botica Oduber - Mainstreet, Oranjestad

Botica Trupial - Ponton, Oranjestad

Botica Central - Santa Cruz

#### Expect more from Medig pharmacies

- Medications delivered swiftly and accurately
- Assistance with medications, advice on side effects
- · Personal advice guaranteed
- Wide assortment of self care products
- · Well educated staff
- Private consultation rooms



Botica San Lucas - San Nicolas, Mainstreet ☎ +297 584 5119 Botica Centro Medico - San Nicolas ☎ +297 584 5794

Visit Us Today!

# Cycle and swim with De Palm Tours

xperience the dramatic beauty of Aruba's rugged eastern coastline on this one-of-a-kind mountain bike tour geared for all levels of experience. Follow a downwind off-road trail on Trek Fuel EX 6 bikes, with breaks at scenic photo ops along the way, including must-sees like the first stop at the Natural Bridge and the final stop at Aruba's majestic and historic California Lighthouse, where one of the best panoramic views of the island can be found.

Your guided tour comes to a refreshing finish line with a dip in the crystal-clear waters of beautiful Arashi Beach.







WE CREATE
ORIGINAL DISHES
WITH A
EUROPEAN FLAIR









# Alhambra Shops & Casino welcomes The Hollywood Smokehouse

he island's original smokehouse now has a full-time location within the Alhambra Shops & Casino complex just off of Eagle Beach. The smokehouse was originally located in San Nicolas in a historic building owned and operated by the Bislick family since 1941, but the closing of the refinery left owners Michael and Tina Bislick opting to keep their in-demand Southern cuisine available to their loyal followers on the weekends under a tent in various spots on the island. The five-star Trip Advisor restaurant went on to win the most recent Battle of the Food Trucks, prompting the couple to open a full-fledged restaurant again.

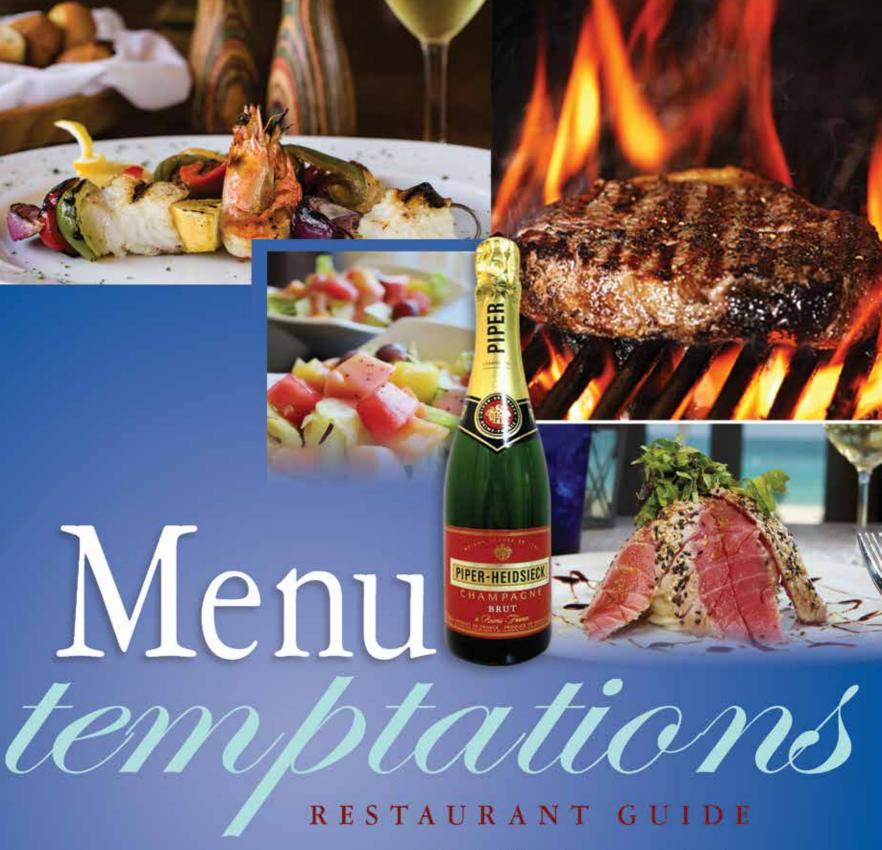
The Hollywood's hickory- and applewood-smoked pulled pork, beef brisket, grouper, and burgers, as well as its award-winning tacos, can be washed down with unique, exciting hand-crafted cocktails—many made with freshly juiced fruits and vegetables. We hear there will even be some authentic North Carolina moonshine on the bar menu!











On the following pages, a selection of our favorite restaurants & menus

# Menu Temptations

#### **MEXICADO**

# HYATT REGENCY RESORT





Mexicado is an intimate, friendly dining experience environment featuring a selection of regional dishes showcasing Mexico's most inspiring flavors. The truly authentic restaurant offers an array of elevated market food items, an extensive tequila selection and a list of handcrafted tequila cocktails. Outdoor lounge, tequila bar and restaurant seating available.

#### Start your meal off with...

#### QUESO FUNDIDO CON CHORIZO

Melted cheese, crumbled chorizo, flour tortillas

#### BORRACHO SHRIMP SALAD

Avocado filled with shrimp, chipotle cocktail sauce with tequila

#### EMPANADAS DE CARNE

Corn pastries filled with marinated beef, black beans and salsa roja

#### CEVICHE

Colima Ceviche, Ceviche de Camarones al Tamarindo, Alcachofas y Zetas Ceviche

#### Main Attractions

#### CASUELA A LA VERACRUZANA

Red snapper fillet in banana leaves braised Veracruz style with tomato, capers, olives, bell peppers and herbs

#### MOLE DE OLLA

Traditional beef stew with seasonal vegetables and epazote

#### CHICKEN ENCHILADAS

Rolled tortillas with shredded chicken, queso blanco, red sauce, sour cream and charro beans

#### FAJITAS CHICKEN, CARNE OR VEGETABLE

Poblano Chili, cilantro, onion, peppers and pico de gallo

#### GRILLED MAHI-MAHI

Chipotle mayonnaise, avocado, cabbage on corn tortillas

#### Desserts

#### PASTEL TRES LECHES

Sponge cake soaked with sweetened milk

#### **CHURROS**

Mexican cruller with chocolate sauce

#### and much more...

All prices are in U.S. dollars. A 15% service charge + 1.5% local tax will be added to your bill. Prices and menu items are subject to change without notice

#### **Dining Information**

#### HOUR

Dinner daily except Mondays, 6pm-10:30pm

#### RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 36 www.hyattregencyaruba.com



#### FOOTPRINTS BEACH GRILL







Celebrate another perfect day in paradise with an unforgettable dinner at Footprints. This exclusive restaurant—only a limited number tables are available each evening—offers fine dining while you wiggle your toes in the soft white sand. Enjoy the sounds of the sea as the attentive staff serves a delicious 4-course dinner, featur-

ing their renowned grilled entrees with your choice of beef, fish, fresh seafood and more. Finish a delightful evening with a tempting dessert and your favorite cocktail or wine from the hotel's extensive selection.

#### Start your meal off with...

#### First Steps

BEEF PINCHOS WITH CHIMICHURI

#### GRILLED PRAWNS

Roasted Cashew, Mango Cilantro Coulis

#### PERUVIAN CEVICHE

Served with Patacon

#### Second Step

#### MIXED GREENS

Cucumber, Avocado, Hearts of Palm, Tomato, Balsamic Vinaigrette

#### ARUBAN FISH CHOWDER WITH CRISP ONIONS

#### CAESAR SALAD WITH BACON

Parmesan and Ciabata Croutons

#### Entrees

#### BLACKENED MAHI MAHI

Garlic Cassava Oil, and Madame Jeanette Papaya

#### SEARED GROUPER

Stir-Fry Rice Pasta, Vegetables with Tamari Sauce

#### GRILLED NEW YORK STEAK

Caribbean Mashed Potato, Stir-Fry Okra and Peppercorn Sauce

#### SEAFOOD PEPPER POT

Shrimps, Scallops, Green Mussels, Baby Clams with Aruban Funchi

#### Desserts

CARIBBEAN PASSION FRUIT CRÈME BRÛLÉE
COCONUT MOUSSE CAKE WITH VANILLA SAUCE

DECADENT CHOCOLATE CAKE WITH BERRY COMPOTE

#### and much more...

All prices are in U.S. dollars. 15 % service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

#### Dining Information

#### HOURS

Daily 6:30p.m. to 10:00pm, nightly except Tuesday

#### RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 37 www.hyattregencyaruba.com



\$72.00

#### PALMS RESTAURANT

### RUINAS DEL MAR

Menu Temptations







Feel the warmth at our premier beach front location. Palms offers both the sights and tastes of the Caribbean. Drawing upon local cuisine and regional ingredients, the menu allows guests to linger long into the night over a variety of delicious dishes. Indoor and outdoor seating, as well as adjacent lounge for before and after cocktails.

#### Start your meal off with...

#### TRADITIONAL COBB SALAD

Grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, tossed with lemon-Dijon dressing

#### MAPLE-LIME MARINATED SALMON SALAD

Sustainable salmon, spinach, frisee, radish, green beans, egg, mustard dressing

#### BLACKENED FISH TACO

Local grouper, guacamole, shredded cabbage, pico de gallo, Texas beans

#### Main Attractions

#### MEYER NATURAL ANGUS BURGER

Aged white cheddar, horseradish sauce, onion jam on a brioche bun

#### GRILLED WAHOO

Local catch grilled with Aruban Creole sauce, island rice

#### ROASTED SALMON

Sustainable salmon, with green vegetables and balsamic vinaigrette

#### MUSHROOM RISOTTO

Aruban cultivated mushrooms and spinach, parmesan cheese

#### WHOLE WHEAT LINGUINE

Shrimp, asparagus, fresh parsley, and roasted garlic oil

#### Desserts

#### TIRAMISU

With Coffee Cream Kahlua Liqueur

#### LAVA CAKE

Dutch Chocolate Lava Cake vanilla Ice Cream and Ganache sauce

#### CHEESE CAKE DUO

Cheese Cake and Brownies with Berry Compote, Chantilly and fresh berries

#### and much more...

All prices are in U.S. dollars. 15 % service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

#### **Dining Information**

**HOURS:** Open for lunch daily, 11:30-5:30 p.m. Open for Sunday breakfast, 7:00-11:30 a.m. Open for dinner daily except Wednesday, 5:30 p.m. -11:00 p.m. Late night menu 11:00 p.m. -12 midnight

#### RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 37 www.hyattregencyaruba.com





### RUINAS與MAR



Ruins by the Sea, is Hyatt Regency Aruba's signature restaurant offering contemporary cuisine in an open air environment. Guests are invited to enjoy menu items such as fresh seafood and steaks, hearth oven specialties, and a display of multiple food stations offering breakfast, Sunday Brunch, and special events. The design of Ruinas del Mal pays homage to several original Aruban architectural elements including caliche stone and the use of water in design

#### Start your meal off with...

#### CLASSIC CAESAR SALAD

White Anchovy, Parmesan, Herb Focaccia Croutons

#### DUTCH ONION SOUP

Spek, Sweet Onions, Gouda Gratinée

#### CLASSIC SHRIMP COCKTAIL

American & European Cocktail Sauce, Fresh Citrus

#### Main Attractions

#### HEARTH ROASTED BREAST OF CHICKEN

Classic Mirepoix, Baby Criollo Potatoes, French Beans Almandine, Herb Chicken Jus

#### KANSAS RIB EYE STEAK

Creamed spinach & porcini mushroom, fresh cut fried potatoes, demi-glace

#### SAUTÉED GROUPER FILLET IN BROWN BUTTER

Roasted Almonds, French Beans, Roasted Potato Hash, Brown Sugar Rum Jezebel

#### CIGAR BOX CEDAR SALMON FILLET

French Beans, Baby Criollo Potatoes, Roasted Tomato, Lemon Thyme Confit

#### 6 OZ. GRILLED FILET & HALF SPLIT CARIBBEAN LOBSTER TAIL

Gouda Whipped Potato, Peruvian Asparagus

#### Desserts

#### BOURBON SAUCE FLOAT

A combination of red velvet cake and cheese cake topped with cream cheese frosting

#### GLUTEN FREE CHOCOLATE CAKE

Enjoy a sweet finish to your meal with flourless chocolate heaven reaching deep into the gluten free goddess. Perfectly paired with vanilla ice-cream

#### APPLE CRUMBLE

Fresh green apples sautéed with cinnamon, drizzled with crunchy sugar dough and garnished with Dutch stroop wafels

#### and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your bill. Prices and menu items are subject to change without notice

#### **Dining Information**

#### HOUF

Open for breakfast daily except Sundays, 7:00-12noon. Open for dinner daily except Sunday, 6:00 p.m. - 10:30 p.m. Open Sundays for Brunch, \$43.95 p.p./ s.c. + tax, 9:00 a.m. - 2 p.m.

#### RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 36 www.hyattregencyaruba.com



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# Menu Temptations

#### **IKE'S BISTRO**





Enjoy a modern twist on Mediterranean cuisine, Caribbean style, with Aruba's most talented, young chef Ever De Pena, paying homage to the late resort founder, award winning hotelier Ike Cohen. With seating on the garden terrace or around the tropical pool, the restaurant overlooks the beach and the Caribbean ocean. Ike's Bistro experience is enchanting and all menu items are extremely enticing. Undecided guests may opt for the tasting menu of 4 or 5 smaller portions of the chef's seasonal specialties.

#### Start your meal off with...

#### CAPRESE AND PESTO

Buffalo mozzarella, tomato, orange, basil mousse

#### CRAB CAKE

Lump crab cake, fresh made aioli, mixed greens, kalamata olives, feta cheese and cherry to-

#### WHITE GAZPACHO

Cold refreshing white leek soup, infused with fresh herbs

#### SCALLOPS AND CORN

Grilled scallops served with corn puree and orange vinaigrette

#### Main Attractions

#### SHRIMP A LA BRAVA

Slightly spicy shrimp, boiled potatoes, fresh basil, creamy spicy sauce, grilled pita bread

Pan seared sea bass with sautéed spinach, guinoa salad and yoghurt pomegranate salsa

Crusted lamb chops, couscous mint, green beans, corn and creamy pesto sauce

Grilled filet of beef & sautéed shrimp with garlic mashed potato, creamy spinach and lobster

#### **Desserts**

#### ORANGE CATALANA

Vanilla custard flavored with orange zest topped with a hard caramel layer

#### PASSION FRUIT PARFAIT AND BERRIES

Passion fruit parfait, wild berries, mint sauce and strawberry ice cream

#### and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your check.

#### **Dining Information**

#### HOURS

Dinner: 5:30 p.m. to 10:30 p.m.

#### RESERVATIONS

Tel: +297 582-3444 ext. 203 Email: ikesbistro@manchebo.com www.manchebo.com



#### L.G. SMITH'S STEAK & CHOP HOUSE

#### L.G. SMITH'S

#### STEAK & CHOP HOUSE



This American Steakhouse brings mouthwatering fare and an extensive international wine list to one of Oranjestad's hottest locations. Here diners will find juicy cuts of aged, USDA-inspected Certified Angus Beef, reasonably priced and sizzling hot from the grill; exquisitely prepared appetizers from both land and sea; and tantalizing desserts including the Signature Mascarpone Tart. The comprehensive wine list includes premium selections from around the globe to superbly compliment each course of your meal. With sweeping views of the downtown marina and the bustling boulevard below.

#### Start your meal off with...

#### DUET OF CRAB

Lump crab cake, stone crab claw, lemon butter caper sauce, grilled sourdough bread	\$17.00
CARPACCIO Certified Angus Beef ® filet, tossed wakame, pine nuts, miso vinaigrette	\$14.00
APPLEWOOD SMOKED STEAK Certified Angus Beef ®steak, baby spinach, mushrooms, crispy onions, asparagus, fresh ground black pepper-bacon vinaigrette	\$15.00

Main Attractions		
FILET MIGNON, 10 OZ	\$36.00	
KANSAS CITY BONE -IN STRIP, 16 OZ	\$37.00	
VEAL CHOP, 14 OZ	\$43.00	
SURF & TURF 50z Certified Angus Beef ® filet mignon, half lobster		
SEAFOOD MIGNON 502 Certified Angus Beef ® filet mignon, fresh pasta, shrimp, scallops, Madame Jeanette lobster sauce	\$36.00	
VEGETABLE WELLINGTON	\$17.00	

All entrees are served with your choice of two side dishes which include: truffled creamed, corn creamed spinach, mashed potatoes, mixed vegetables, sauteed mushrooms, steak fries, Idaho baked potato, rice and asparagus spears.

Broccoli, zucchini, yellow squash, mushrooms, spinach, wine sauce.....

#### **Desserts**

OUR TRADITIONAL CRÈME BRÛLÉE	\$7.00
FRESHLY BAKED MANGO CRUMBLE	\$8.00
SWEETEST TABOO	\$10.00
L.G. SMITH'S SIGNATURE MASCARPONE TART	\$12.00

#### and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your bill. Additional gratuities at your discretion. Prices and menu items are subject to change.

#### Dining Information

HOURS: Dinner 5:30 to 11:00 p.m., Monday to Sunday

Live entertainment by the popular saxophonist "El Prove" every Saturday from 6:30pm Dinner and a movie at The Cinema's at Renaissance Marketplace seatings at 5:30,

Midnight Grill Lounge 11:00 p.m. To 6:00 a.m. Live music until 3:00 a.m.

#### RESERVATIONS

Tel: +297 523 6115 / 523 6195 L.G. Smith Blvd. 82, Oranjestad City Center. All major credit cards accepted



# Menu Temptations

#### TEXAS DE BRAZIL



Texas de Brazil is an authentic Brazilian-American style steakhouse, the ultimate in continuous dining concepts. Diners are tempted by an extravagant 40-item seasonal salad area



of roasted vegetables, imported cheeses and homemade soups. Hailed for its "flawless meats" by the Dallas Morning News, carvers will then swarm your table with choice cuts of sizzling beef, pork, lamb, sausage and chicken; all flamegrilled to perfection and served tableside on large sword-like skewers. Signature Brazilian cocktails, rare wines, exquisite desserts, and hand-rolled Cuban cigars make for the most incredible dining experience that is uniquely Texas de Brazil.

#### Start your meal off with...

#### SALAD BAR

The exceptional salad bar consists of the freshest salads, home-made dressings, buffalo mozzarella, zucchini, potato salad, crab salad, daily cold pasta, black beans with pork, baby corn, cucumbers, portabella mushrooms, sweet bell peppers, green beans, broccoli, olives, hearts of palm, sushi, ceviche, salami, tomatoes, smoked bacon, brown rice, imported cheeses, daily house soups and more.

#### Main Attractions

#### MEATS

Filet mignon, filet mignon wrapped in bacon, top sirloin, leg of lamb, Brazilian sausage, Parmesan pork, chicken breast wrapped in bacon, Brazilian picanha, garlic picanha (our house specialty), flank steak, crispy chicken drum sticks, pork loin, pork ribs and beef ribs.

#### SIDE ITEMS

Garlic mashed potatoes, fried sweet bananas, Brazilian cheese bread and house specialty meat sauces.

#### **Desserts**

Selection of desserts ranging from delicious cakes to papaya cream, our house specialty!

#### and much more...

All prices are in U.S. dollars. 15% service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

#### **Dining Information**

#### HOURS

Dinner from 6:00 p.m. to 11:00 p.m. nightly Monday to Saturday Sunday 5:00 p.m. to 11:00 p.m.

#### RESERVATIONS

Juan E. Irausquin Blvd. 382. Palm Beach Telephone: +297-586-4686 www.texasdebrazil.com



#### **PUREOCEAN**

# pureocean BEACHSIDE DINING



Pureocean is located right on the beach at the Aruba Phoenix Beach Resort. Unwind in lazy, comfortable chairs on our white sandy beach as you watch the sun set. Inside, the décor is rustic and open-aired. Enjoy the spectacular ocean view from your table, or dine directly on the beach, savoring our chef's fusion-style cooking, featuring fresh seafood, lobster and great steaks, all at reasonable prices.

#### Start your meal off with...

COCONUT CURRY MUSSELS Steamed with fresh cilantro, light curry coconut milk	\$15.00
ICED SHRIMP COCKTAIL Lime cocktail sauce	\$9.50
THE WEDGE Wedge of iceberg, crisp bacon, diced tomatoes, blue cheese crumbles, creamy blue cheese dressing	\$7.00
Main Attractions	
SEARED SCALLOPS Served over a cherry tomato, asparagus risotto	\$23.00
CRISPY COCONUT CURRY GROUPER Crispy fried grouper over a bed of jasmine rice, plantain, stir fried vegetables, finished with a mild coconut curry sauce	\$22.00
CARIBBEAN LOBSTER Broiled served with a sweet potato mash, market vegetables, drawn butter and lemon	
STEAK FRITES Grilled skirt steak, plantain and chimichurrie sauce	
Gilled skirt steak, plantam and chilliciturie sauce	
FILET MIGNON	
	\$38.00
FILET MIGNON USDA beef tenderloin, pan seared, blue cheese BBQ sauce	\$38.00
FILET MIGNON USDA beef tenderloin, pan seared, blue cheese BBQ sauce OSSO BUCO Bone-In Veal shank, vegetable stew, served over a squash risotto	\$38.00

#### and much more...

Prices and menu items are subject to change without notice.

#### **Dining Information**

#### HOURS

Breakfast: 7:00 a.m. - 11:00 a.m. daily Dinner: from 6 p.m. - 10 p.m. Happy: Hour 5 p.m. - 6 p.m.

#### RESERVATIONS

Divi Aruba Phoenix Beach Resort, Juan E Irausquin 75, Palm Beach Tel.: +297 586-6066 ext 7029, after 5 p.m. extension 7041 or 6166 Email: phxfnb@diviresort.com







# FREE VisitAruba Mobile App

The Visit Aruba app is a handy mobile guide for your Aruba vacation and includes up to date information on things to do, restaurants, accommodations, car rentals, news, events & specials.

conveniently included in the app for quick and easy reference.

The app also features handy maps indicating your position and different points of interest, plus an augmented reality viewer that highlights points of interest around you using GPS.

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Playa Linda Beach Resort, on the beach. Tel.: +297 586 4999 From 8:30am to 7:30pm



# Family Combo

Chicken Wings (10 pieces) **Bread Bites** (6 pieces)

**One Topping Free!** 

Located at Alhambra Casino & Shops next to Dunkin'Donuts

(283-2000

Pizza (Large with one topping) Coca Cola (2.0 Liters)





Windsurfing Kitesurfing Bike Rentals Kayaks Snorkeling Gear Stand Up Paddle Boards





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**Kitesurfing**& Windsurfing beginner lessons



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# Family Combo

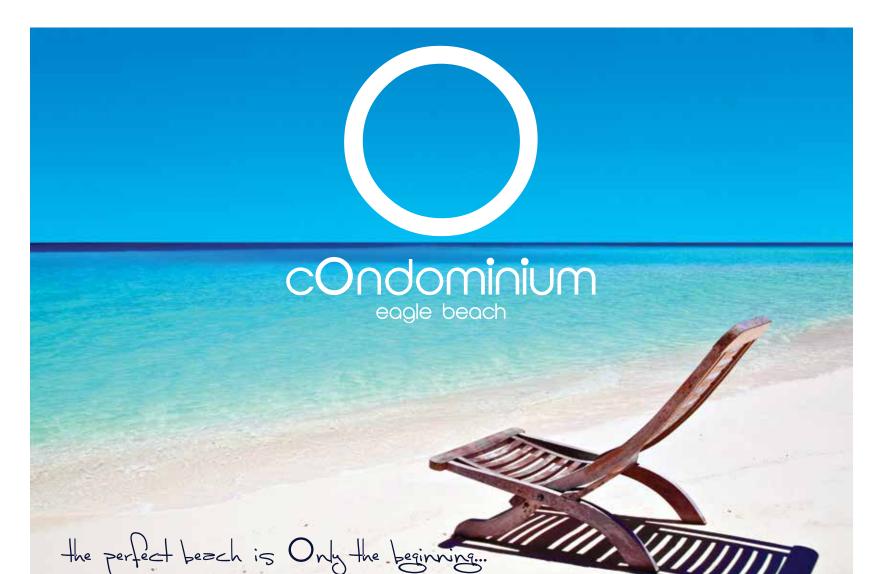
Pizza (Large with one topping)
Chicken Wings (10 pieces)
Bread Bites (6 pieces)
Coca Cola (2 O Liters)

**One Topping Free!** 

Located at Alhambra Casino & Shops next to Dunkin'Donuts

¢ 283-2000





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